

Market Produce Specifications:

BABACO

Various 2

Market Produce Specifications

PRODUCE: **BABACO**
 TYPE: **N/A**
 VARIETY: **Various**
 CLASS: **One**

GENERAL APPEARANCE CRITERIA	
COLOUR	<i>Greenish yellow to golden yellow skin; golden yellow flesh.</i>
VISUAL APPEARANCE	<i>Firm clean smooth skin; moderately glossy; free from foreign matter.</i>
SENSORY	<i>Juicy and aromatic; smooth melting flesh; thin, slightly waxy skin; small and seedless cavity; free from foreign smells or tastes.</i>
SHAPE	<i>Distinctly five sided, long oval shape; pointed at the apex; not misshapen.</i>
SIZE	<i>As per pre-ordered size requirements; >200mm length, >70mm diameter</i>
MATURITY	<i>Firm fruit yielding to gentle thumb pressure at the stem end; none with white flesh or full green skin (immature); TSS >10° Brix.</i>
MAJOR DEFECTS	
INSECTS	<i>With evidence of live insects eg scale, fruit fly.</i>
DISEASES	<i>With evidence of sunken brown / black spots (anthracnose), grey scarred areas (powdery mildew), water soaked lesions, stem end softening or other symptoms of bacterial or fungal infection</i> <i>With evidence of discolouration or disfigurement from viruses.</i>
PHYSICAL / PEST DAMAGE	<i>With unhealed wounds, pest damage or latex leakages at the stem end.</i>
SKIN MARKS / BLEMISHES	<i>With deep seated bruises.</i> <i>With unhealed cuts, holes or splits (that break the skin) wounds or pest damage.</i>
PHYSIOLOGICAL DISORDERS	<i>With excessive softening of fruit (over ripe)</i> <i>With soft, translucent flesh (softening disorder)</i>
TEMPERATURE INJURY	<i>With skin pitting, hard / water soaked areas in flesh, and/or skin scald (chilling injury).</i> <i>With spongy flesh, uneven ripening or sunken areas (heat injury).</i>
MINOR DEFECTS	
PHYSICAL / PEST DAMAGE	<i>With superficial bruising or abraded areas > 2sq cm</i>
SKIN MARKS / BLEMISHES	<i>With healed scars > 2sq cm.</i> <i>With winter freckling covering > 50% surface area of fruit.</i>
CONSIGNMENT CRITERIA	
TOLERANCE PER CONSIGNMENT	<i>Total minor defects (within allowance limit) to be < 2 defects per item Total minor defects (outside allowance limit) must not exceed 10% of consignment. Total major defects must not exceed 2 % of consignment. Combined Total not to exceed 10%.</i>
PACKAGING & LABELLING	<i>Packaging manufactured from new food grade materials or sanitised returnable crates. All labelling must meet the current legislative requirements. Labelling to identify grower's name/brand (plus growers name/code if via a packhouse), address, contents, class, size and minimum net weight. Produce to identify 'Packed On' date (eg. Pkd DD/MM/YY) and Country of Origin (eg. Produce of Australia) on outer container.</i>
SHELF LIFE	<i>Produce must provide not less than 14 days clear shelf life from date of receipt.</i>
RECEIVAL CONDITIONS	<i>Compliance with Quarantine Treatments (if required) for Interstate Consignment. Stacked onto a stabilised pallet. Refrigerated van with air bag suspension, unless otherwise approved. Pulp Temperature 12 - 15°C for Receipt.</i>
CHEMICAL & CONTAMINANT RESIDUES	<i>All chemicals used pre/postharvest must be registered and approved for use in accordance with the requirements of the APVMA regulatory system. Residues, Contaminants and Heavy Metals to comply to the FSANZ Food Standards Code ML's and MRL's.</i>
FOOD SAFETY REQUIREMENTS	<i>Produce is to be grown and packed under a HACCP based food safety program that is subject to an annual third-party audit. A copy of current certification to be forwarded to receiver. Produce that meets the above specifications but is not grown under a HACCP based food safety program must not be labelled Class 1.</i>
<i>Specifications reviewable: eg. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.</i>	